

"This is pizza like you never imagined - ready in 45 seconds!"

SANTORINI: the ultimate wood fired pizza oven for rural and urban gardens

Quick Assembly * Compact * Smoke Friendly * A Breakthrough in Outdoor Cooking

Why barbecue when you can cook pizza...ribs...fish...a whole roast... Mediterranean-style?

Bushman's new *Santorini* oven is at home in a small urban garden, a rural space, a rooftop terrace - wherever you want to share great food with family and friends.



David Jones of *Manna From Devon Cooking School* talks to Bushman's CEO Jay Emery: the man behind *Santorini*

Launching NOW

Secure your oven at the 2019 Launch Price

Save at least £500 - click here

Bushman's brand new *Santorini* oven - at a glance



- ✓ Authentic pizza, hot from your oven in 45 seconds
- ✓ Or how about fish? Or a rump steak? Veggie treats? Or go the whole hog with a roast?
- ✓ The healthy way to bring out natural flavours and juices
- ✓ Party size - produces 30 Roma-style pizzas an hour: 14 inch for sharing
- ✓ A stunning look for your garden: a rustic brick effect or a modern stainless steel cap - you decide
- ✓ Minimal smoke when lit and fuelled correctly - happy neighbours
- ✓ Easy self-assembly: build it and fire up in 2 hours (or with wide access, we can deliver fully assembled)
- ✓ The first high performance refractory clay oven to fit any outdoor space

"A pizza in 45 seconds?"

Yes – that's the Italian way!

Ask TV chef Paul Hollywood:

"I went to Naples to work with one of the best pizza-makers in the world, and guess how long he bakes his pizzas for? He bakes them for 45 seconds. In and out. And they're incredible. Any more than that, and it's no longer considered a pizza!"



If you're searching for that same authentic taste, buckle up! You'll want to read on...

Hello! I'm Jay Emery – CEO of Bushman Wood Fired Ovens, and Creator of *Santorini*



And let me tell you -

There's nothing on earth like a real wood fired, stone-baked pizza!

It's that thrill as you scoop it fresh from the oven...roll the cutter...and watch six hands make a grab for it...

And that "OMG!" look on every face, as their first taste of real authentic pizza grips their senses.

It's an experience, every time you fire up the oven.

But you know what? This oven is not about pizza – or any of the amazing dishes you can conjure up.

No - it's about the moment. That time when you're out there in the sunset with your oven blazing.

It's about good wine... good friends... good times... the stuff that life is for.

The pizza's just a neat excuse to pick up the phone and say, "Hey guys, it's been a while – how about you come on over?"

That's why I made the Santorini.

I'll tell you all about it in a moment. But first...in case you're not a convert...I should answer the burning question:

"What's so special about a wood fired oven?"

Okay, I'm going to go full evangelist here, because this is my one true passion!

In the last 20 years, I've built and installed over 4000 ovens worldwide, from my patented designs. I've helped hundreds of mobile caterers start their own pizza business. And I lost count of how many pizzas I've made after the first 100k!

So pardon me if I get on my soapbox for a moment! It's like this...

People have been cooking on wood fires since forever. And centuries ago, someone realised the fire works best in a clay and stone oven. I don't know how they figured it out, but they were onto something...because:



IT'S A FAST COOKER

Once you flame up, a good oven can hit 400 degrees centigrade - and higher! Enough to cook a hand-made Roma-style pizza in 45 seconds flat. Or if you've got 90 seconds, go Neapolitan!



IT'S A SLOW COOKER

Snuff out the flame and let the falling heat take over. Then slow-cook a few ribs and let the juices flow, or fill your garden with the smell of oven-fresh bread. (Instant jealous neighbours!)



IT'S ECONOMICAL

The best logs burn slowly - and the heat should last for hours after the fire dies. It stays in the walls and the floor, like a warm house on a summer's day. So bake or roast away – you're not draining the National Grid!



PLUS - IT'S VERSATILE

You can cook ANYTHING you'd put in a regular oven - and with good design, you'll be amazed when you see how much room you get inside.

There's a demo further down...check it out (and prepare to be started!)



IT'S (UNIQUELY) CONSISTENT

High thermal mass means you cook on an even, all-over heat. So burning and under-cooking are almost impossible.

Especially in an oven like *Santorini*, with twin temperature probes to measure air heat and stored heat in the floor & walls.



AND IT GETS YOU OUTDOORS

You're eating in the open air, with all the delights of nature. Not just when the sun is out – make it an all-year experience.

(You won't need an outdoor heater to enjoy the garden next winter. Just fire up, get cooking, and let the oven radiate...)

To quote David Jones at Manna From Devon:

"I love being able to take a simple technology and using it to create dishes with a subtlety and finesse which doesn't seem possible. I love the theatre of cooking with fire and the amazing results achieved by cooking without fire. I love that I have to use my senses, intuition, judgement, creativity and experience to cook well in a wood-fired oven rather than setting a function and leaving an appliance to do it for me."



Buy Santorini Now - Save at Least £500

Sure, there are alternative ovens out there...but why compromise?

Look, you've probably seen ads for portable grill ovens – those little tin boxes that'll blaze up a pizza in your garden.

They're cheap - just a few hundred pounds. But will they give you the full effect of a proper wood fired oven?

Not really - not CONSISTENTLY. Take a look at this video...



See the issue here?

IT'S ALL ABOUT **THERMAL MASS**

A proper wood fired oven is made of heat-absorbent parts:

A brick dome, clay refractory and stone floor tiles. So from wall to floor...

It can store heat when the oven's too hot...

...and emit the heat back into the heart of the oven as it cools down.

So it keeps to a constant, stable temperature

It's kind of like a storage battery: charging up when there's energy to spare, then giving it back on demand.

Why does that matter?

Because inside the oven, the heat is emanating from all around. So you get an even, all-over glow, where everything - top and bottom - is cooked just as it should be.

Those tin-box grill ovens have low thermal mass

The walls are metal, and the floors use wafer-thin stone tiles. So there's little or no residual heat to wrap around the pizza.

RESULT: Heat concentrates around the flame...so it's hit and miss. They CAN cook a decent pizza, but NOT consistently.

Far too often, they'll scorch the top or leave the bottom raw - or vice versa.

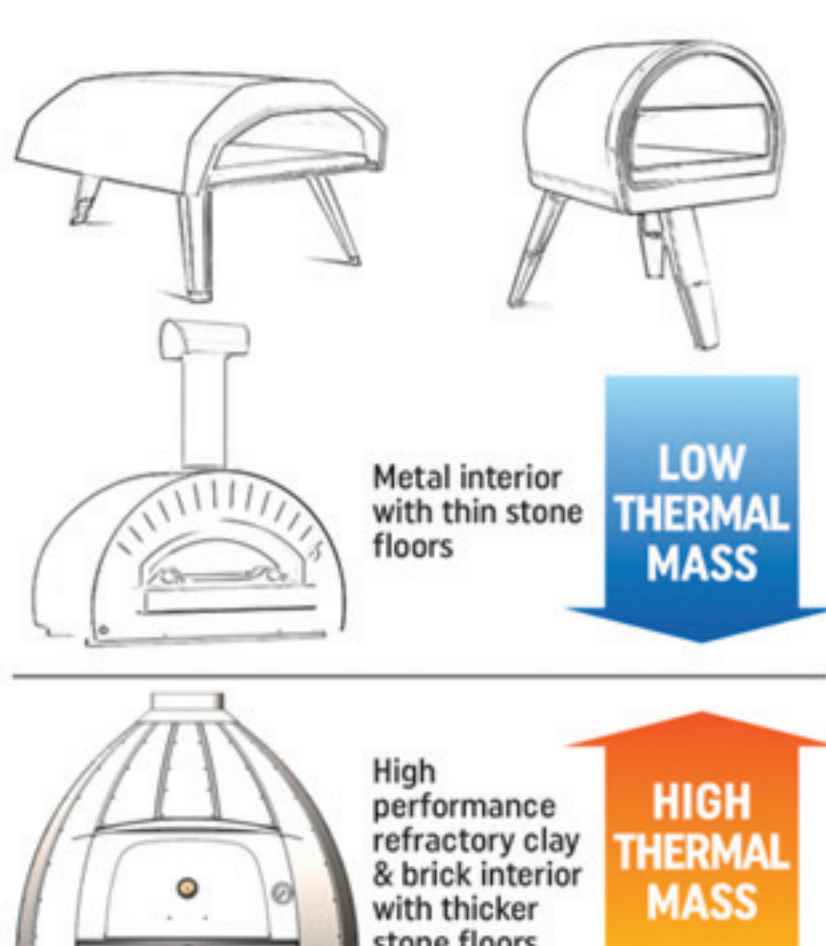
And other ovens - with a clay refractory?

Most use a low-grade clay like grog. Not the high performance type, like chamotte clay, that you find in a quality oven. So again, low thermal mass.

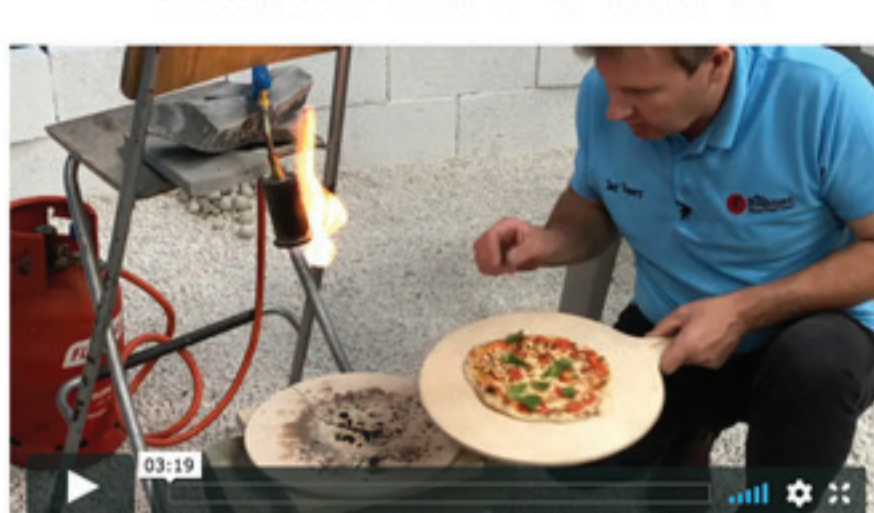
SO YOU DECIDE:

Wouldn't you rather cook 30 pizzas an hour and give every one of your friends the same amazing result? Not to mention freedom to cook literally anything else...any meat, bread, fish, any size?

It's your call...but why compromise?



In a grill oven, with no thermal mass, the flame is your only heat source - so results are uneven. You can get the same (disappointing) effect with a builder's torch and a floor tile! As this demo shows..



Just for demonstration: don't try this at home as the tiles can explode! (One more reason for investing in a proper oven)

[Click to Buy Santorini Now](#)

"Hang on - if wood fired ovens are so great, why reinvent the wheel?"

Simple - traditional wood fired ovens are not for everyone!

They only suit a fraction of domestic gardens.

Don't get me wrong. I'm proud of every oven we produce in the Bushman range. It's just there are practicalities.

I mean, look at this -

That's one of my standard ovens, getting hoisted into a customer's (enormous!) garden in Broadway.

Can you imagine squeezing one of those giants into a regular size garden?

Even if you're okay for space, there's still the weight to deal with. Each oven is made in one single form, and reinforced with multiple layers.

So you'd need a crane or a gang of (very good) friends to get it off the truck!

Oh, and did I mention they're all handmade? So you'd need a budget of £5k or more.

That's fine for some, but not for all.

Hence this innovation...



For the last 20 years, customers have been begging me for an alternative:
A more affordable oven that can pass through a standard doorway...fits a regular garden...and won't choke the neighbours in a cloud of pizza smoke!



"What can we do about smoke?"

The fact is, a regular wood fired oven is smoky by design.

Uncontrolled, it will spew out pollution and get you into a ruck with your neighbours.

That's a problem, wherever you live - and doubly so in a tight urban space where we all live on top of each other.

Personally, I show all my customers how to control emissions. Rural or urban, garden or restaurant, I don't let a single Bushman oven wind up Environmental Health.

But other ovens are less controlled. Some will chug out the black stuff for hours.

So you see the problem of finding a wood fired oven for a regular garden!

OUR MISSION: create the first oven in history to tick ALL these boxes at once



High performance refractory clay to boost thermal mass



Smoke-friendly - so you can light it without declaring war!



Easy to assemble - as simple as a flat pack bookcase



Affordable: an alternative to a £5k handmade oven



Compact: you can squeeze it into a small garden space



Space for multiple pizzas or a full-size gastronomy tray

[Skip ahead and order Santorini NOW](#)

I spent nigh on two decades wrestling with this problem!

How to design an oven that ticks all those boxes, without sacrificing quality - so anyone with a small garden space can enjoy traditional wood fired cooking



The answer hit me in Santorini

Do you know Santorini?

It's an idyllic Greek island, dotted in the Aegean - basically, paradise.

And a haven for pizza lovers! Because they grow the best tomatoes on earth, and the island's pumice is a great insulator - I've been using it in my ovens for decades.

Anyway - I was out there a couple of years ago, trying to switch my brain off and enjoy the island. But this engineering problem was stuck in my head: how could I make it work?

The sticking point was self-assembly

I could *hand-make* an oven that ticked all those other boxes, no problem. But that would hike up the cost.

To make it affordable, we needed a way to factory-make a set of components that could slot together. *But how?*

It was driving me mad. Until I found my muse, out on a quad biking expedition...

I'm like a thing possessed when I get out on a quad bike - go ask Mrs E!

It's the same love of the outdoors and new adventures that got me into wood fired cooking.

So there we were - coming off the dirt tracks and onto a road, when we passed a fireplace showroom. We just had to pull over, for a nosey about the courtyard.



And one of their ovens stood out for me, like it was trying to tell me something...

It was nothing to look at! On the outside, at least, it was a big, ugly thing.

But inside? Wow! Different story...

The inner dome was a tiled brick structure, with a mesmerising pattern. Functional, and stunning.

I could just imagine it in full flame, the brickwork lit up behind a dancing fire.



By the way...

Have you ever looked inside a pizza oven?

The flame with the rising dough, it's hypnotic. Especially when you couple it with the rich smells of the wood...the food...the wine...and the warmth too. It's joyful.

But I digress!

That brick dome stuck in my head. I wanted to give my new oven the same visual impact - or better. But that would give me a whole new headache...wouldn't it?

Maybe not...



The next day on my balcony, staring out to sea, it all clicked into place



That was my Eureka! moment

Straight away, I fired off an email to Trav - my best friend and CAD Designer:

"Can you help me design a new oven with a brick set that strings together?"

He was on the case.

But there was a whole lot to puzzle through. The brick formations, fixings, wiring, mass production...

We were light years from a prototype!

So once I was back in Blighty -

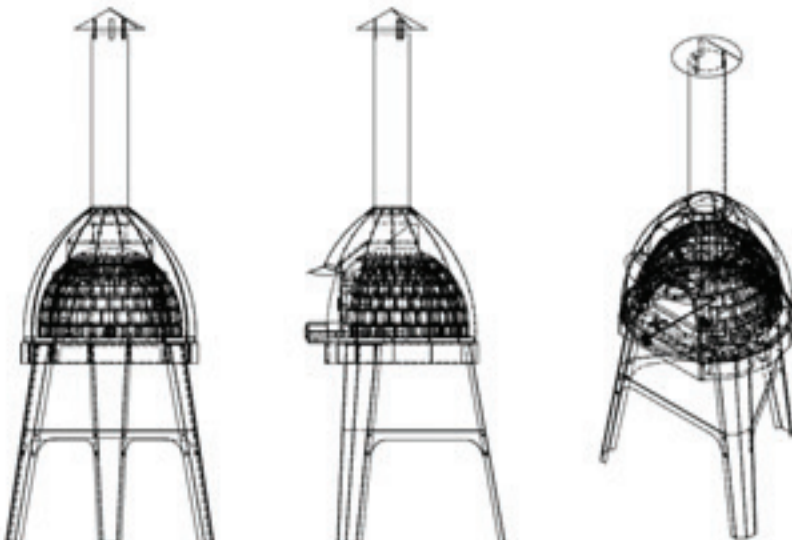
I realised, the brick dome was not an extra headache - it was the ANSWER to self-assembly!

See, it takes special skills to build an intricate dome, if it's one brick at a time. But it struck me -

Anyone (ANYONE) can do it if the bricks come...pre-strung!

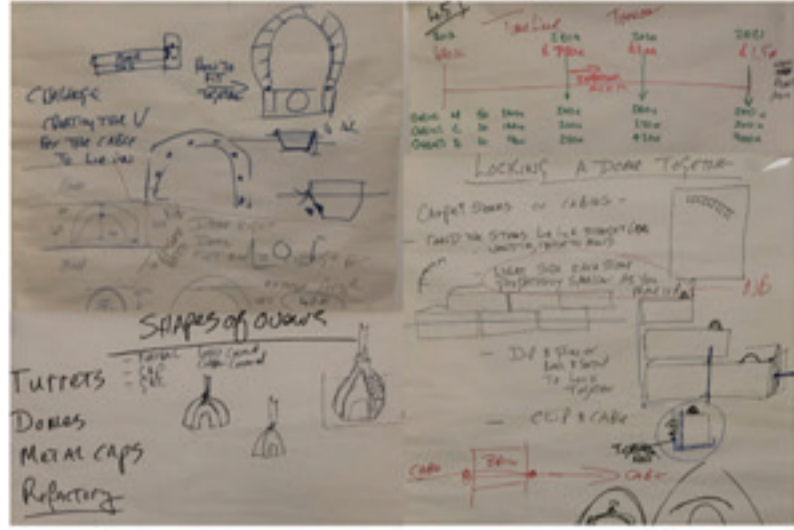
All we had to do was link 5 bricks together in a set*, joined by an internal wire. That way, they could bend into shape without breaking formation.

Multiply that, and the sets can slot together like an instant "igloo".



* So unique there are 3 patents pending!

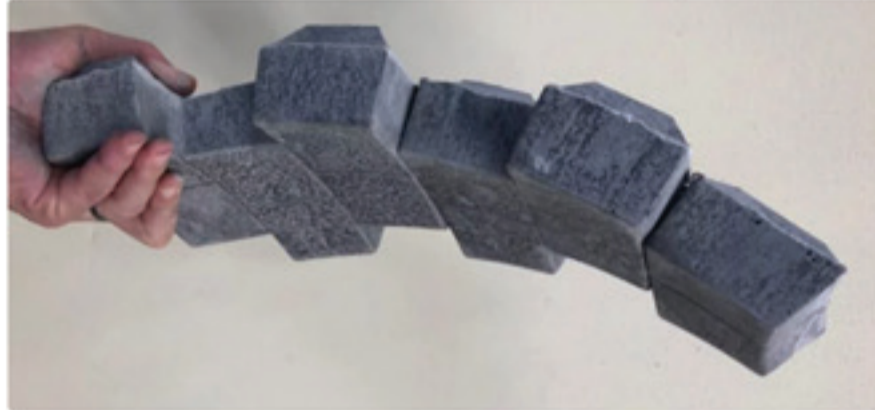
We spent three days locked away...bouncing ideas around...going slightly mad



By now, we were like Edison inventing the lightbulb!

Testing one idea after another...eliminating the duds. So when I say it took 6 months to build a prototype...which we took to pieces again, to simplify the build...I think you'll see why it took us 18 months to nail the brickwork!

Still, when you look at the end result, we think it was worth it...



It was challenging...exhilarating...but exhausting too!

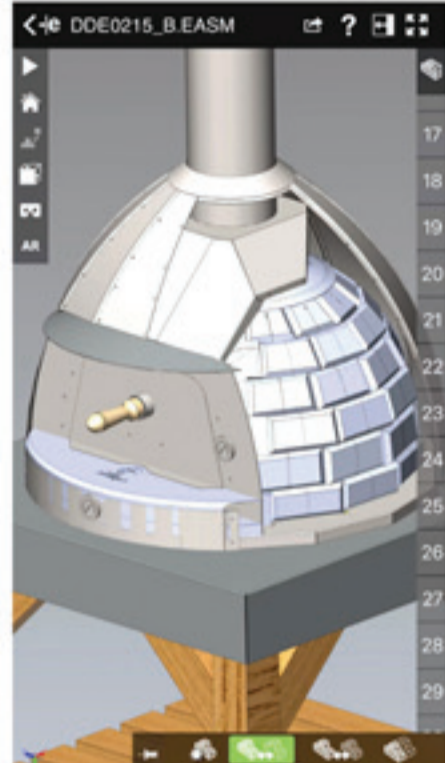
Every time we thought we'd figured it out, we'd see a flaw in the design:

"The bricks won't lock"... "The dome's out of shape"... "It won't cope with the heat"... "thermal mass will be too low"...

Every few hours, back to square one.

Admit defeat, and regroup.

In the end, it took us 10 weeks to agree on a design. And then, we spent the next four weeks ripping it apart. It still wasn't right!



Jump ahead – and save at least £500 on your Santorini oven

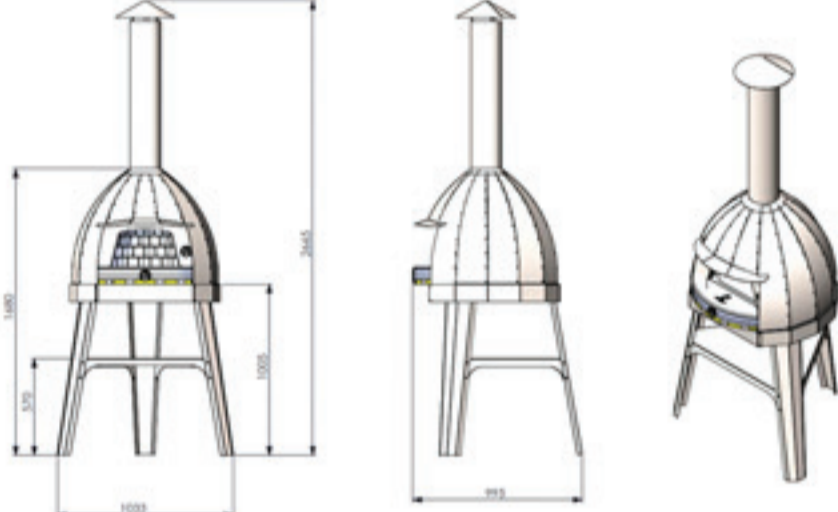
Meanwhile, the whole vision was taking shape

Remember, the brickwork was only the start - R&D was far from over!

We still had to scale down every part of the regular Bushman garden oven, to fit the new compact space. And that was no small feat.

We had to rethink every single piece of the oven.

Refractory... oven space... heating... insulation... water-proofing... stone tiles... the cap... the stand... and the whole smoke management process.



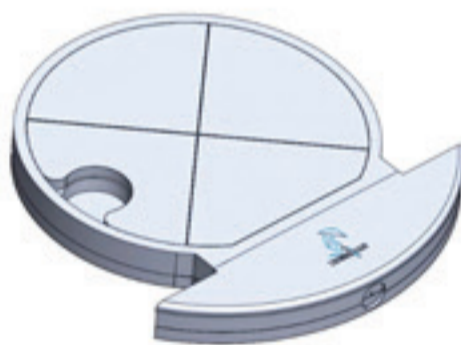
Cue another crazy year of innovation!

THE REFRACTORY

All our ovens use a blend of clays that can handle massive fluctuations in temperature - up to 1400 degrees centigrade!

That's essential for cooking outdoors in a country with unpredictable weather – because you want consistent results, whether you're cooking in scarf or shorts!

BUT a new oven size changes the stress on the clay. So we had to go back and test new blends in different weathers.



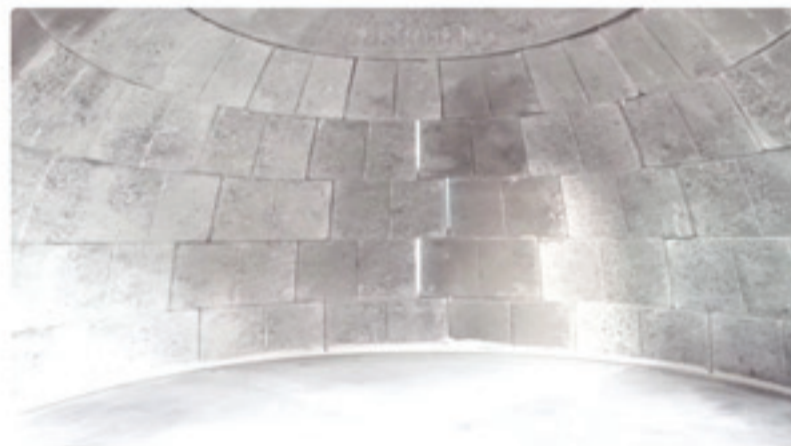
HEAT SOURCES

We made space for a gas supply. So you can light the wood with an everyday gas lance, then bring the oven up to heat in the fastest, cleanest way.

BY THE WAY...

In the future, we intend to add a FIXED gas fitting. Right now, that would add an extra £800 - compared with a £25 gas lance, that does the exact same job. So we don't see the point saddling you with the extra cost.

Right now, my R&D team is working on alternatives that will meet DEFRA standards without costing the earth. And when it comes, it can be retrofitted - if it's something you want.



THE REPLACEABLE STONE TILES

We redesigned our tiles to fit the new space, and tested different depths to give the oven the right thermal mass.

Remember, this is where a typical grill oven gets it wrong. Their tiles are too thin, so you don't get the all-over heat that cooks a pizza without scorching the top or leaving the base underdone.

And conversely, if a tile is too thick, you hike up the thermal mass and the oven takes forever to heat! So this was a balancing act, with endless trial and error.

SPEAKING OF TILES...

In a regular pizza oven, the tiles are fixed. So as soon as they need replacing, the whole oven is done for. But Bushman tiles are replaceable.

They should last you 100k pizzas anyway, so maybe it's academic! But say you move the oven and a tile breaks...no problem. Swap and carry on.



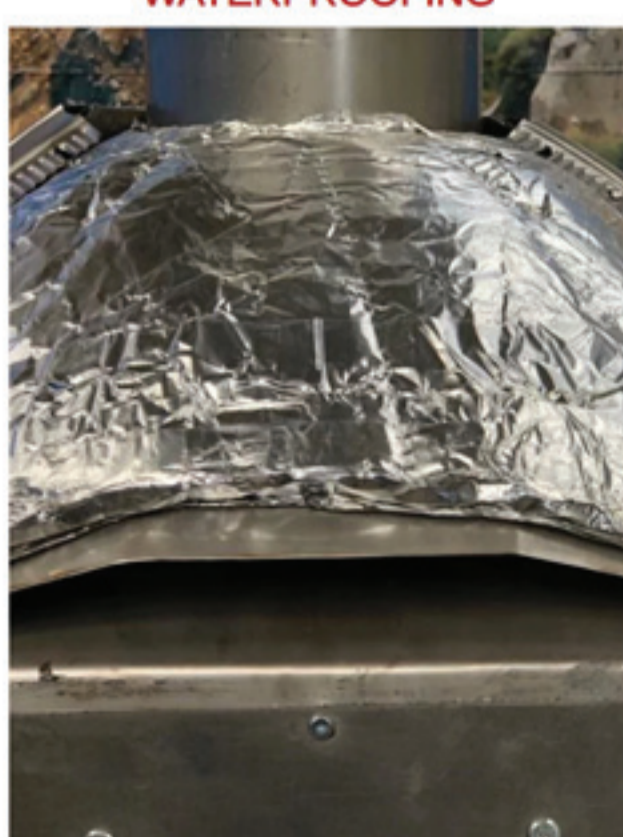
It's faster and cleaner to heat the wood with a gas lance - we'll show you how

INSULATION



The clay refractory gets seriously HOT! But unlike our competitors, we went all belt-and-braces here - locking in the heat with a ceramic fibre blanket. So in the unlikely event there's ever a crack in the dome, you won't lose any heat - and your food's still going to come out flaming hot!

WATERPROOFING



Another Bushman first: we wrap the blanket in aluminium tape, to lock out stray drops of water. It also stops dust flying over the blanket - keeping your air clean if you ever change the cap. So you've got an oven for all weathers...to go with the look you can change with the seasons.



OVEN SPACE

It's a compact oven – but the inside is like a Tardis. We've freed up enough space to cook two pizzas at once, so you can easily make 30 pizzas an hour, including prep time.

Or as the video shows, fit in a full-size 53 x 35 cm gastronorm tray.

Short of cramming in a whole buffalo, you can cook just about anything!



It's all doable because of our **moveable fire basket** that you can push way back to the rear wall for pizzas or roasting.

Or move it to the side...add a couple of bricks...and use the oven depth for skewers. Or how about a rotisserie?

It can even sit over the burner hole, once you switch off the gas.

In fact, anywhere but the right hand side, where we've put the thermometer probe.

Versatile, huh?

THE CAP

The oven is the oven. Whatever it looks like on the outside, the nucleus - the inner workings - stay the same.

But you can choose the outer style, with a cap to suit your garden. Just as two cars with the same engine can look totally different on the road.

So - two caps, both named from the Santorini legend. Which do you prefer?



Calliste

The stainless steel cap will look stunning in a contemporary urban garden - or on a terrace for a rooftop pizza party



Thera

For a rural setting, this brick pattern has a more rustic look - and you can paint it to suit the theme of your garden.

More caps are coming...

We're planning a traditional clay look, a pebble dome, and other designs. So in future, you can switch and swap as your mood - or the season - changes.

THE STAND

This took a lot of patience! We toyed with wood and metal frames, to hit on a design that was sturdy enough to support the oven - and add the right look, whether you choose the Calliste or Thera cap.



Then finally, the challenge that won't go away...

SMOKE MANAGEMENT

Remember - all Bushman ovens are low on smoke emissions, because they're hand-built and carefully balanced at the point of install.

But getting emissions low enough to fit an urban garden...with a self-assembly oven...well, that was a new challenge!

See, here's the thing.

It's a wood fired oven. So if you just throw in any old wood and light it with a match, it'll give off particulates that turn to black smoke...and that will billow out of the oven while it's heating up.

That's the same with any model on earth.

To minimise the smoke, it needs:

...The right **AIRFLOW**.

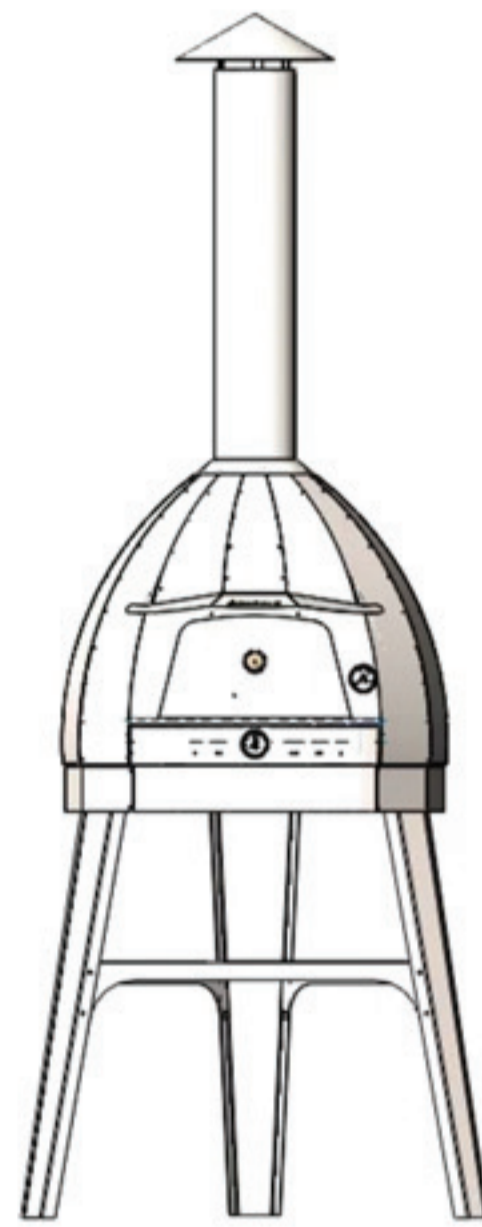
...The right **FUEL**.

...And the right **HEATING METHOD**.

Get any of those wrong, and you'll have bellows of smoke chugging out over the garden fence.

So first, we had to redesign the oven space and flue, to balance the airflow.

It took some remodelling, tweaks to the prototype, rounds of testing...until we got emissions down, consistently.



Take a look at the video, and you'll see - minimal smoke!



And your oven will be the same. As long as you -

USE THE RIGHT FUEL, AND HEAT IT CORRECTLY

You need a portable gas lance. And you need the right type of wood - something with low moisture, that gives off a dry heat.

When you heat the wood with the gas lance, it gives off a wood gas. Then you'll get **SECONDARY COMBUSTION** that burns off those particulates *before they turn to smoke*.

So you get a clean burning oven. And happy neighbours!

Will DEFRA confirm this?

Cards on the table: this first version of the oven is outside DEFRA's remit. As a "portable" outdoor appliance that you can light with a separate gas lance, it's not something they'd be interested in.

HOWEVER -

Every part of *Santorini* is designed to meet DEFRA standards.

Because the next phase will come with a **FIXED** gas supply, for permanent fixture indoors or out...and that will need to go through DEFRA Approval.

So from day one, I've been making sure the oven is compliance-ready. The fire basket, airflow, smoke control... every feature is on point.

Over the years, I've worked closely with DEFRA

As the first UK manufacturer to set the standard for approval, I've put all my previous models through inspection. Including mobile and commercial ovens, that are vetted to much higher standards.

So I can say this with total confidence:

We will gain approval when we submit the oven to DEFRA in phase two.

So if you're thinking of adding a fixed gas supply in the future, we can arrange that for you - no problem.



In the meantime - for a smoke-friendly oven, invest £25 for a gas lance



(We'll show you where to find the right model. But that's for later!)

Buy Santorini Now...and save £500

Now, I could go on! I could talk R&D all day...

I could talk about changing the stone base 5 times, for the optimum oven size... or 10 versions of the registration plate before the oven settled into place. It was a long haul!

But worth it - because when all the right parts came together, we had a working oven that...**FINALLY**...ticked every box!

It all sounds like agony, I know! But truth is, I loved every minute. That whole creative problem-solving process makes me feel alive. And thinking this would bring people together to make memories that would last a lifetime...well, that spurred me on to endure the failures. And made every victory sweeter!



So I can't tell you how good it felt to see this finally come together:

The very first *Santorini* oven - assembled from kit form in just two hours



See how snugly that fits? All you need is a small area, away from doors and windows.

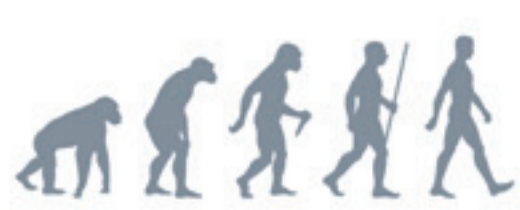
And don't panic...you don't have to be a natural DIYer

It's all laid out in a stop/start video, on a portable screen that comes in your pack. So you get ME right there in your garden! Building with you, step by step.



Click to jump the queue - buy Santorini now and save £500

Outdoor ovens have come a long...long...way



OVEN EVOLUTION!

A traditional wood fired oven with a modern twist

- ✓ Compact but spacious
- ✓ Smoke-Friendly
- ✓ Easy to Assemble



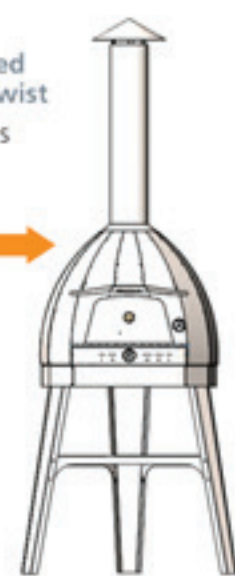
A stack of bricks with a wood fire: primitive but promising!



Stone & Clay Oven: great results...but smoky, bulky and hard to build



Portable Grill Ovens: Small and convenient - but with no thermal mass, heat concentrates around the flame and you lose the even, all-over heat. Risk of scorching and undercooking.



Santorini: All the benefits of a stone and clay oven, minus the hang ups

And that's Santorini

All the benefits of a wood fired oven...without the headaches over price, garden space and smoke!



Yours for £3499

When we go full throttle in 2020 That's £1500 less than our most popular handmade oven

Raring to go? Save £500

LAUNCH OFFER

2019 Price - just £2999

[Click to Buy NOW](#)

Oven built – now let's fire it up!

How about a quick cooking demo from the experts?

We've already seen David blaze up a pizza...so what else is good?

I've got to say...you should have been with us for that filming day at Manna From Devon!

Just look at all the food that came out of one Santorini oven...



And look what David had to say:

"We used the oven for filming again last week and it worked brilliantly again. I've extended the flue now so the draw is perfect. We made more pizzas (sourdough), another cake, and a couple of other dishes so they will come out later in the autumn. Like all of Jay's ovens it a doddle to fire up and control the heat; super reliable and very energy efficient."

David Jones
Wood Fired Cooking Master
Manna From Devon Cooking School

[Claim the Launch Offer CLICK HERE](#)

So many reasons to choose Santorini



Cook a traditional Roma-style pizza in just 45 seconds (or Neapolitan in 90 seconds)



Slow-cook as the heat falls. Bread...steak...ribs...cupcakes...a whole roast... anything!



The healthy way to bring out natural flavours and juices (we'll even share a few recipes)



60cm oven space: fits two pizzas or two regular roasting tins - or a full-size 53 x 35 cm gastronorm tray



Chamotte reinforced refractory clay brick dome and oven floor creates the right thermal mass



Maintains a stable all-over temperature - the best way to prevent burnt tops and saggy undersides!



A focal point for your garden, where the whole family can enjoy some great food in the open air



Rustic brick pattern or stainless steel cap – choose the look to suit your garden space



Host a Pizza Party for 100 guests, with 30 fresh pizzas an hour - plenty to share



Twin temperature probes to measure the air and stored heat in the walls and floor - for perfect results



Low smoke emissions when correctly heated with a gas lance - happy neighbours!



Low fuel consumption: fast to heat - and when you remove the fire, the cool-down lasts 18 hours



Fits into an area just one metre square - so you can cook in the tightest outdoor space



Weights just 150 kgs including stand: light enough to mount on any hard surface



Bushman's unique ceramic fibre blanket gives you extra insulation and unparalleled heat retention



Replaceable cap: change the look of your oven with no special skills - more styles coming soon



Low maintenance with replaceable stone floor tiles for long life – see guarantee



Affordable without compromise - now 50% less than our most popular handmade oven



Fire basket contains the flame safely at the back of the oven - or move it to the side, for flexible space



Add a fire stop to the oven door for extra safety – a 'belt and braces' option for use on a wooden deck

Anyway - enough dancing round the maypole! Let's cut to the chase...

If you've been waiting for someone to invent a self-build...smoke-friendly...affordable...wood fired oven that fits any garden space...

It's here. It's **Santorini**. And it's (...finally!) ready NOW.

And we want to see it out there, leading the new outdoor cooking revolution.

So today we're launching with the best deal we can possibly offer

From 1st January 2020, **Santorini** goes on full release at full price: £3499

Until then? We've set aside 150 ovens at our 2019 Launch Price: £2999

YOU SAVE £500
(PLUS...?)



FOR THE FIRST 150 OVENS..

If you secure one of the first 150 ovens out of the door.....we'll take off £500

YOUR INVESTMENT TODAY: £2999

[BUY NOW FOR £2999](#)

Now...what's your first occasion?

Remember, wood fired ovens are great for all seasons, from a Wimbledon pizza party to a slow-cooked brisket or ribs around the bonfire. So once your oven is raring to go, don't wait for the sun to come out - you've got plenty of excuses to fire up and get cooking NOW.

What are you doing for Halloween? Christmas? Hogmanay? Valentine's? Family birthdays?

Invite some special people over, and cosy up round the oven door...it's a glorious way to spend an evening, any time of year.



Buy Santorini for £2999 - first 150 ovens only



Ready for Kit Inspection?

You get the whole shebang - look.

The oven with your choice of cap...the stand...the fire basket...all with an instruction video, for easy assembly.

The first ovens are packed up here and ready to go - so over to you

Ready? Choose your oven style and order...we'll do the rest

Remember - whichever style you choose, you get the same incredible deal BEFORE 2020 when Santorini goes on general sale at £3499

LAUNCH OFFER: Save £500 - the oven is yours for £2999



Click to Buy Santorini with the Calliste Cap

A vibrant, modern look for your office pizza night. Or one of those impromptu Sundays when parties "just kind of happen".



Click to Buy Santorini with the Thera Cap

A traditional rustic look that you can paint, your way. Perfect for country gardens, or anywhere that feels like an escape from the modern world.

How about a BONUS ?

We're not the type to drop an oven in your garden and leave you to crack on!

Here's a trio of bonuses, to get you started and make sure you get the most from your oven:



Aluminium Peel – Wooden Bat – Fire Basket – Coal Hook – Blow Pipe

BONUS 1: Wood Fired Cooking Toolkit

Our essential starter kit includes:

- ✓ Aluminium Placing Peel: the safe way to whisk your pizzas in and out of the oven
- ✓ Bushman Wooden Bat: to prep, cut and serve your pizzas like a pro
- ✓ Blow Pipe: blows an ailing fire back to life - and great for cleaning the oven floor
- ✓ Coal Hook: moves the fire around in the basket, turns your pizzas...even pops bubbles in the dough!
- ✓ Fire Basket: holds the coals at the back or side of the oven, to free up maximum space



BONUS 2: il Faggetto Log Set

They're logs - they're not exciting! But you can't make a wood fire without them, so we'll start you off with a free set from Sitta UK.

We use thousands of these in our ovens, because they're the best of the bunch. Made of compressed beechwood for the low moisture burn that keeps smoke under control.

This box will see you through your first pizza party, a new year bash and beyond. So you'll be well into 2020 before you restock - unless you go wild!



BONUS 3: New Recipes by Manna From Devon

Your video pack includes recipe cards, plus a cooking demo, for these mouth-waterers from the wood fired cooking masters:

- Steak in the woodfired oven**
Drizzle it with olive oil and watch it dance in the flames!
- Wood Fired Plaice with leek and tomato sauce**
A soft and fluffy delight, with an unforgettable chunky sauce
- Stuffed Aubergines with Pine Nuts and Pomegranates**
A veggie starter or main - amazing with couscous or flatbreads
- Upside down Pear and Ginger Cake**
Not as naughty as it sounds, so add an extra dollop of ice-cream!

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Let's Talk Guarantees

An average pizza oven comes with a standard 12 month warranty.

12 months???

You've barely got it out of the box before the deal expires!

We can do better than that. So –

We're guaranteeing your refractory AND components for a full 3 years

That's the oven and everything built into it. The full kit bar removables, like floor tiles, that can dislodge if you move it around (and those items can be replaced anyway, with a simple phone call).

How long will it actually last?

Well, put it this way. The refractory is certified to 1400° C. (That's *BLAST FURNACE* temperature, if you didn't know).

So look after it, keep it static, and it ought to last you a lifetime.

In fact, I want you to tell me so - drop me a line when I'm 90!

(I'm 52 now, so that's a lot of time to make a lot of pizza...and more)



"You're investing in your gastronomic future"

One day, I want you to bequeath this oven to someone special.

But that's not for today. Now, I want you to enjoy the best of times out in the open, sharing the best food...creating the best moments...with your family and friends.

Because, whatever the future holds...we'll always need food and good times.

Chef and food writer Marcus Bawdon says "What more could you want?"

"I play with a lot of wood fired ovens, and they vary - some of them will only last a couple of years, others a bit longer. But look at the quality of this, it's going to be with me for years and years. It's something I'm going to be cooking on with my children, and they'll be cooking on it themselves when they're adults...it's well put together, it's well designed...it's just solid."

Marcus Bawdon
CountryWoodSmoke



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Santorini by Bushman

A new era in oven design and innovation

Let's sum this up.

It's not a gimmicky Boy's Toy. Not a novelty garden gadget!

Santorini is a high-performance oven for the serious outdoor cooking enthusiast. The kind of chef who loves to mix it up, from insanely good pizza to artisan bread, to all the best dishes we've compiled for you (yes, puddings included!)

If you just want to pad out a barbie with a so-so pizza, it is not for you!

But if you love to cook, love to experiment, and demand great results every time...here's what you're getting:

The first easy-to-assemble oven for the real wood fired cooking enthusiast

With all the benefits of a refractory clay, brick and stone oven...

Minus the headaches over price, garden space and smoke!



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What else do you need to know?

**Meet Jay Emery:
Mr Santorini**



[The man behind the oven >>](#)

**Questions &
Answers**



[In case we missed anything >>](#)

**Reviews for
Bushman**



[See what our customers say >>](#)